KATO
SOUVENIR
PAN-AMERICAN EXPOSITION

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# SATORI KATO

is the name of a scholarly Japanese who after many years of research and study has succeeded in discovering a process for the condensation and purification of coffee. The great value of this discovery is made apparent by practical demonstration at the booth, Sec. J, Liberal Arts Bldg., Pan-American Exposition, Buffalo, and offices of The Kato Coffee Company, Chicago.

**KATO COFFEE** is Pure Coffee in Tablet form and not a substitution—neither is it an extract.

**KATO COFFEE** will prove an inestimable boon to the numberless lovers of coffee to whom the luxury of the amber liquid has been denied by their physicians, and to others, who by reason of the injurious effect upon their nerve system, have voluntarily relinquished coffee, as one of the forbidden pleasures of life.

**KATO COFFEE** is your Mocha, Java, Rio (or any other) with all the deleterious properties of the coffee bean eliminated, such as: The woody fiber (or coffee grounds) which are indigestible, the rancid fats, that lead to so many cases of Dyspepsia, and above all, a greater portion of the caffeine, known to the medicinal world as—The Arch Enemy of the Nerve System.

**KATO COFFEE** is economical. Ordinary coffee is reduced by the Kato process to one-tenth of its weight, but this small fraction of a pound contains more actual cups of pure and healthful coffee than is contained in a full pound of the bean. Owing to the withdrawal of the rank and bitter elements of the bean, less sugar is required.

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**KATO COFFEE** requires neither roasting nor grinding. A pure, fresh and delicious cup of your favorite beverage is at your command at "a moments" notice. It requires no expert cook to prepare it; a child can produce the same result as an adult.

**KATO COFFEE** is cleanly. It may safely be made in your parlor or in the midst of your gathered friends at the social board. It leaves no grounds.

**KATO COFFEE** will prove a marvel of convenience to the Housekeeper, the Bachelor, the Soldier or Sailor, the Explorer, Traveler, Hunter, and for Camp Life, in fact, to the lover and drinker of coffee the world over, owing to the simplicity of preparing the beverage.

**NOTE HOW SIMPLE.**

Use an ordinary coffee pot, and boil as many cups of water as coffee is desired. After the water is boiling, drop in the Tablets, one or more, for each cup (regulating the number of Tablets per cup by the strength of coffee desired) then allow the water to continue boiling for at least two minutes longer and then serve.

**FINALLY**—We claim that Kato Coffee makes the FINEST, SMOOTHEST and most PALATABLE cup of coffee ever drank by a coffee lover, and guarantee it absolutely pure and non-injurious. In proof of which we draw your attention to the Official Chemical Analysis made by the Columbus Food Laboratory, Chicago.

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Send for Sample—Kato coffee is put up in sealed packages, equivalent to any number of pounds of coffee desired, one pound or more, prices ranging from 15 to 50 cents per pound. We will send any quantity desired to any address (postage prepaid) upon receipt of money to cover same.

KATO COFFEE CO.,

19 Wabash Ave., CHICAGO.

Columbus Food Laboratory
Chicago, May 1st, 1901.
The Kato Coffee Co.,
City.
Gentlemen:
We enclose report on analysis of coffee bean and coffee tablet. Our analysis shows the concentrated coffee tablet to be absolutely free of rancid fat and woody fiber. The caffeine and caffetannic acid are present to the amount of 1/10 the amount found in the ordinary coffee bean, leaving only enough of the caffeine to act as a mild stimulant and nerve tonic.
In conclusion we wish to say that the tablet is a pure coffee.
Respectfully submitted,
The Columbus Food Laboratory